

# media release

*Colorado State Fair*  
*Colorado Department of Agriculture*  
[www.coloradostatefair.com](http://www.coloradostatefair.com)

## FOR IMMEDIATE RELEASE

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### ***Gear Up for the Ghirardelli Chocolate Championship***

PUEBLO, Colo. – Happy 160th Anniversary Ghirardelli! Mark this momentous milestone with the 2012 Ghirardelli Chocolate Championship, an annual recipe contest hosted at the Colorado State Fair.

Make your most memorable entry, from trendy new creations to historical family favorites. Focus on flavor, creativity and an easy-to-follow recipe. Feature any Ghirardelli premium baking product to create any type of dessert. Make it fun, festive and eye-catching.

We welcome you to tell us the tale behind your treat. Was the recipe passed down through generations? Is it a new twist on a classic? What “wows” your friends and family about it? Your thoughts, stories and memories are all welcome.

First and second place finishers win \$150 and \$50 each. Plus, the top three winners and a random contestant each take home a Ghirardelli gift basket. Judges choose winners based on appearance, taste, creativity, and ease of preparation. For baking tips, recipe ideas and product information, visit [www.ghirardelli.com](http://www.ghirardelli.com).

The contest will be held on August 24, 2012; registration is now open with an entry deadline of August 22, 2012. For contest details, official rules, and a list of other special contests, contact the Colorado State Fair general entry office at 719-404-2080 or visit

<http://www.coloradostatefair.com/events.aspx?s=h&sf=all&view=ListView&c=13&sc=46>

The Colorado State Fair runs from August 24 – September 3, 2012. For more information, visit [www.coloradostatefair.com](http://www.coloradostatefair.com).

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***Editor's Note: Photo of "Ghirardelli Rocky Road Cupcakes" is available by emailing [Christi.lightcap@ag.state.co.us](mailto:Christi.lightcap@ag.state.co.us).***

As a warm up, try these gooey, crunchy, decadent little Rocky Road Cupcakes.

### **Ghirardelli Rocky Road Cupcakes**

2 cups Ghirardelli 60% Bittersweet Chocolate Chips, divided

8 tablespoons (1 stick) unsalted butter, cut into pieces

1/2 cup plus 2 tablespoons all purpose flour

1/4 teaspoon baking powder

3 large eggs

3/4 cup sugar

1/4 teaspoon salt

1 cup coarsely chopped walnuts

1 cup mini marshmallows

Preheat the oven to 350 degrees with a rack in the lower third. Grease or spray the top surface of the pan with nonstick spray and line the cups with paper liners. In the top of a double boiler or in a heatproof bowl over barely simmering water, melt 1-1/4 cups of the chocolate chips with the butter, stirring frequently until melted and smooth. Remove the chocolate from the heat and let it cool to lukewarm. Meanwhile, in a small bowl, whisk the flour and baking powder together thoroughly. In a large bowl, beat the eggs, sugar, and salt with an electric mixer on high speed for 2 to 3 minutes until the mixture is very pale and thick. Scrape the warm chocolate over the egg mixture and fold it in with a large rubber spatula. Sprinkle the flour into the bowl with half of the remaining chocolate chips and half of the walnuts. Fold just until the ingredients are blended. Divide the batter evenly among the lined cups. Sprinkle the tops with marshmallows followed by the remaining walnuts and the remaining chocolate chips. Bake 18 to 20 minutes until the marshmallows are golden brown. Set the pan on a rack to cool for 5 minutes. Run the tip of a table knife around the top of each cupcake to detach any melted marshmallow or chocolate from the pan. Let the cupcakes cool until firm enough to remove from the pan. Serve warm or at room temperature. Makes 12 cupcakes.